

Lagerowaty #1

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **4.7**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **13 min**
- Temp **1 C**, Time **78 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **-1.3C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **13 min** at **73C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (78.4%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (13.5%)	75 %	30
Grain	Weyermann - Pale Ale Malt	0.3 kg (8.1%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	20 g	50 min	6.9 %
Boil	Huell Melon	25 g	15 min	6.9 %
Dry Hop	Huell Melon	30 g	5 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis
Rehydratyzowane				